

ghinis French Cafe

"Frenchness Guaranteed"

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Dinner & Happy Hour Menu (Fabulous Fridays)

Come enjoy the most delicious taste of France, with great service, wonderful atmosphere and an amazing dinner and cocktail menu straight from France. This is Chef Ghini's favorite menu. Don't forget to bring your pups to enjoy the patio alongside you, a la Française.. Ooh La La

Happy Hour from 4:00-7:00pm with \$3 Drinks & \$1 off every glass of wine!!! \$5 off all Bottles of Wine. \$5 Appetizer Menu, Delicious Dinner will amaze your taste buds. You don't want to miss this taste of France.

\$3 drink list: Merlot/Chard Spritzer, Vanilla Citronade, House Made Cinnamon Mojito, Pineapple Spiced Rum, Filthy Madame, Gin Fizz, Irish Coffee, Ice Bomb, \$1 off Every Glass of Wine

\$5.00 off every bottle of wine!

Parmesan Basil Bread Chips 4
imported parmesan and basil infusion baked french baguettes

Mixed Imported Olives 4
imported antipasto style olives

Moules Marinieres or Moules du Jour 5 sm 10 lg

our famous east coast mussels in a garlic and white wine sauce, with angel hair pasta and basil grilled baguettes, chef's flavor of the week, ask your server

Pate Maison 8
our house made pate with cornichons and hot house tomatoes, on romaine with sliced baguettes

Croque Monsieur (ooh la la) sm 5 lg 8
thinly sliced ham, layered with béchamel, gruyere and

parmesan cheese baked on our box French bread. served with your choice of greens or potato chips

Herbed Beef & Cheese Melt sm 6 lg 9
fresh roast beef & fine herbs stacked atop pane crustito, topped with bechamel, baked with creamy meunster and served with tender baby greens or potato chips

Scalloped Potatoes and Baby Greens 7
best scalloped potatoes you'll ever have

Sundried Cranberry Feta Almond

Salad sm 7 lg 10

sundried cranberries, toasted almonds and feta cheese on baby greens with a citrus vinaigrette

Soupions a L'ail (Calamari) 11

Soupe a L'oignon french onion soup	6	tender calamari sautéed with red onion, garlic and white wine, garnished with baby greens and basil grilled baguettes	
Double Cream Brie Feta and Dates <i>doubly creamy French brie, imported feta and dates served with baby greens & our house vinaigrette</i>	10	Prosciutto & Parmesan Pasta	sm 8 lg 12
Escargots a la Bourguignonne Tender escargots & artichoke hearts decadently swimming in garlicky butter & parmesan	8	imported prosciutto ham sautéed lightly with champignons de Paris, a touch of cream and parmesan tossed with chef's choice of pasta	
Warm Artichoke & Spinach Parmesan Dip garlic loaded and served with sliced baguettes	6	Mushroom Basil Shrimp Pasta	sm 8 lg 12
Sautéed Spinach with Roasted Garlic & Feta fresh spinach sautéed with roasted garlic, topped with feta and garnished with hot house tomatoes	7	<i>tiger shrimp sautéed with fresh spinach & champignons de paris, garlic & basil tossed with chef's choice of pasta</i>	
Baby Greens Tender baby mixed greens served with our home made house vinaigrette, garnished with hot house tomatoes	sm 4 lg 6	Hot House Tomato & Basil Pasta	sm 7 lg 11
Blackened Ahi Sliders 3 fresh ahi tuna sliders seared with blackened seasoning, cilantro slaw and wasabi mayonnaise on delicate brioche	9	fresh hot house tomatoes and basil simmered slowly with a hint of garlic and parmesan tossed with chef's choice of pasta	

*Espresso Drinks Available***Fall Drink Specials**

!!Every Friday!!from 4-7pm

\$3.00 Drink Specials

Wine Spritzer

Vanilla Citronade

Merlot/Chard Spritzer, Vanilla Citronade, House Made Cinnamon Mojito, Pineapple Spiced Rum, Filthy Madame, Gin Fizz, Irish Coffee, Ice Bomb,
\$1 off Every Glass of Wine

Soup Du Jour	6
chef's creation of our ever changing seasonal products	
Single Serving Strawberry Shortcake	4
fresh Strawberries, home made coulis, whipped cream and chocolate	
Dessert Du Jour - don't forget the Coffee	5

An assortment of decadent confections to choose from, made from La Baguette Bakery

Anne-Marie Engels-Brooks Says:Apr 20, 2010 at 8:10 PM

Jim et moi passerons ce soir :)

Carol Says:Jul 29, 2011 at 12:22 PM

I have been waiting for this for a long time! I'll be over tonight with my girlfriends for ladies night!

Bob Butts Says:Oct 1, 2012 at 10:42 AM

On a five star scale Ghini's rates at least a six!
The food is imaginative and delicious. Soups are a particular favorite of mine. Portions are

adequate to generous - a half sandwich is enough for two meals. The servers are friendly and polite, quick to recognize regulars plus they never rush you regardless of the waiting customers. Friday evenings are exceptional.

Welcome to Apple Sauce, Inc. / AppleILLINOIS L.L.C.



Appetizers Ultimate Trios Salads Steaks Ribs & Fajitas Chicken Seafood Pastas & Bowls REAL Burgers Sandwiches USSO Desserts

[Close Window]

menu prices subject to change; prices may vary in different markets

APPETIZERS



Appetizer Sampler

APPETIZER SAMPLER

Must have Mozzarella Sticks, our famous Spinach & Artichoke Dip, delicious Cheese Quesadilla Grande (contains bacon), and Boneless Buffalo Wings. **\$11.49**

BUFFALO CHICKEN WINGS

Tossed in your choice of classic, hot, honey BBQ, Southern BBQ, or sweet & spicy sauce. **\$8.29**

BONELESS CHICKEN WINGS

Lightly breaded boneless chicken with your choice of classic, hot, honey BBQ, Southern BBQ, or sweet & spicy sauce. **\$8.29**

SPINACH & ARTICHOKE DIP

A warm crock of creamy spinach, tender artichokes, and melted Asiago and Parmesan cheeses, with salsa and tortilla chips for dipping. **\$7.69**

CHEESEBURGER SLIDERS

Three juicy burgers topped with American cheese, grilled onions and signature burger sauce on toasted mini buns. Served with fries. **\$7.99** Add Applewood smoked bacon for an extra **\$0.50**

MOZZARELLA STICKS

Golden fried and served with a tasty marinara sauce. **\$6.69**

CRUNCHY ONION RINGS

Thick-cut rings coated in bread crumbs and golden fried. **\$5**

DYNAMITE SHRIMP

Plump, succulent shrimp coated in crispy panko bread crumbs and fried, a spicy sauce. **\$6.79**

CHILI CHEESE NACHOS

Crisp corn tortilla chips covered with spicy chili, queso cheese, sour cream, pico de gallo and jalapenos. **\$8.69**

STEAK QUESADILLA TOWERS

Sirloin steak topped with onions, pico de gallo, peppers, and cheese. Rolled in tortilla and served with salsa. **\$8.99**

QUESO BLANCO

Creamy white spicy queso blended with fresh tomatoes, red onion, cilantro, and poblanos. Served with warm tortilla chips. **\$5.79** Queso blanco with...

NEW WONTON TACOS

Zesty pulled pork stuffed in crispy wonton shells and topped with crunchy Asian slaw with cilantro. **\$6.29**

NEW CHICKEN WONTON TACOS

Zesty grilled chicken is chopped and stuffed in crispy wonton shells and topped with crunchy Asian slaw with cilantro. **\$6.29**

CHICKEN QUESADILLA GRANDE

Grilled chipotle chicken, melted cheese, crisp bacon, freshly made pico de gallo and a hint of chipotle pepper - all tucked inside two large flour tortillas and ready to wow your taste buds. **\$8.79**

Cheese Quesadilla Grande* (without chicken, contains bacon) **\$7.49**

CHIPS & SALSA \$3.49

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ULTIMATE TRIOS

DELICIOUS CHOICES. BOLD FLAVORS. REAL VALUE.



Pick 3 trio-sized items for only \$11.99

NEW WONTON TACOS - zesty pulled pork or grilled chicken

In crispy wonton shells and topped with crunchy Asian slaw with cilantro.

SPICY QUESO BLANCO

Creamy white spicy queso blended with fresh tomatoes, red onion, cilantro and roasted poblanos. Served with warm tortilla chips.

BONELESS CHICKEN WINGS

Breaded chicken and tossed in classic, hot, or Honey BBQ sauce.

BUFFALO CHICKEN WINGS

Enjoy any of these traditional, old-school wings tossed in your choice of classic, hot, or Honey BBQ sauce.

MOZZARELLA STICKS

Served with a tasty marinara sauce, this golden fried favorite is simple.

DYNAMITE SHRIMP

Plump, succulent shrimp coated in crispy panko bread crumbs and fried in a spicy sauce.

CHEESEBURGER SLIDERS

Juicy burgers and topped with American cheese, grilled onions and signature sauce on a toasted bun.

STEAK QUESADILLA TOWERS

Sirloin steak topped with onions, pico de gallo, peppers, and cheese, grilled tortilla and served with salsa.

SPINACH & ARTICHOKE DIP

Creamy spinach, tender artichokes and melted Asiago & Parmesan cheese warm with salsa and tortilla chips.

Spinach & Artichoke Dip



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SALADS

**GRILLED CHICKEN CAESAR SALAD**

Juicy grilled chicken breast atop a bed of crisp romaine lettuce tossed in our new Garlic Caesar dressing. Topped with cheddar croutons and shaved Parmesan cheese. Half Size **\$7.59** Regular **\$9.29**

GRILLED SHRIMP 'N SPINACH SALAD

Tender spinach, crisp bacon, roasted red peppers, red onions, toasted almonds and hot

bacon vinaigrette - all topped with succulent shrimp. Half Size **\$7.99** Regular

\$9.99

SANTA FE CHICKEN SALAD

Grilled marinated chicken breast atop a bed of greens with homemade and Mexi-ranch dressing. Crunchy tortilla strips, cheese, guacamole and too! Half size **\$7.59** Regular **\$9.29**

NEW ASIAN CRUNCH SALAD

Grilled chicken breast served over crunchy salad greens, roasted red pepper sugar snap peas and refreshing cucumbers. Features our tangy Asian dressing topped with sliced almonds and cilantro. **\$8.99**

NEW PARADISE CHICKEN SALAD

Island blend of pineapple, mandarin oranges, fresh apple chunks, pico de gallo and crisp greens. Topped with slices of blackened grilled chicken and served with balsamic vinaigrette. **\$8.99**

ORIENTAL CHICKEN SALAD

Fresh Asian greens tossed in a tasty Oriental vinaigrette and topped with crispy noodles, toasted almonds and crispy, golden fried chicken tenders. Half Size **\$7.59** Regular **\$9.29**

Chicken Salad Half-Size **\$7.59** Regular **\$9.29**

CALIFORNIA SHRIMP SALAD

Succulent grilled shrimp, avocado, crispy bacon, black olives, hard-boiled eggs and grape tomatoes all on Bibb lettuce. Tossed with a creamy avocado dressing for a great finish. Half Size **\$7.99** Regular **\$9.99**

FRIED CHICKEN SALAD

Juicy, crispy chicken, Jack-cheddar cheese, tomatoes and eggs rest on fresh salad greens. Served with Dijon honey mustard dressing. Half Size **\$7.59** Regular **\$9.29**



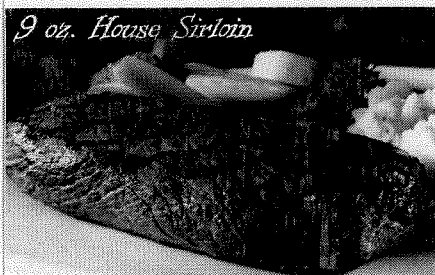
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STEAKS

THE JUICIEST CUTS IN THE NEIGHBORHOOD.

Portobello's, Asiago Peppercorn, and Bourbon) include seasonal vegetable and your choice of garlic mashed potatoes or baked potato.

All steaks

**CLASSIC CUTS**

*9 oz. House Sirloin

A neighborhood classic in its own right. Our classic steakhouse cut, savory to the last bite. **\$12.99**

*7 oz. House Sirloin

A petite version of our classic sirloin. **\$9.99**

*12 oz. New York Strip

Known for its high quality and tremendous flavor, our New York Strip is a juicy USDA Select cut. **\$15.99**

**Top Off Your Steak**

Shrimp 'N Parmesan

A winning combination. **\$1.99**

Garlic & Mushrooms

Sautéed with a kick. **\$1.29**

Grilled Onions

Grilled to perfection every time. **\$0.99**

Applebee's® Signature Steaks

*Bourbon Street Steak

A juicy, tender steak jazzed up with Cajun spices and served with sautéed onions & mushrooms and potatoes. **\$13.99**

*Shrimp 'N Parmesan Sirloin

It's our surf 'n cheesy turf. Succulent grilled shrimp and rich Italian cheeses atop our juicy 9 oz. House Sirloin. **\$14.99**

*Steak & Portobello's

Juicy, flame-grilled 4 oz. sirloin steak topped with sliced, sautéed Portobello mushrooms and a savory brown sauce. Paired with steamed herb potatoes and seasonal vegetables. **\$9.99**

NEW

*Asiago Peppercorn Steak



Our classic 7 oz. sirloin, grilled and topped with cracked peppercorns and melted Asiago cheese. Served with steamed herb potatoes and seasonal vegetables. **\$10.79**

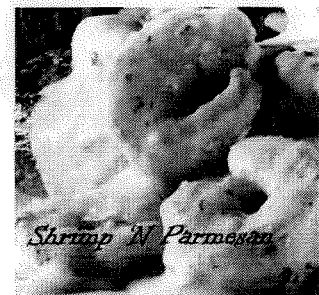
*All steaks include seasonal vegetables and your choice of garlic mashed potatoes or baked potato

Steak Combos:

Pair one of

with our juicy 7 oz. House Sirloin.

*Steak & Grilled or Fried Shrimp **\$14.99** *Steak & BBQ Chicken **\$14.99** *Steak & Riblets **\$14.99**



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RIBS & FAJITAS

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APPLEBEE'S RIBLETS

A hearty portion of our world-famous Riblets basted with your choice of sauce. Served with fries and cole slaw. **\$10.99**

Smaller portioned basket served with fries. **\$8.99**

DOUBLE-GLAZED BABY BACK RIBS

A full rack seasoned and slow-cooked to flavorful and tender perfection with your choice of sauce. With fries and cole slaw these babies are something else. **\$16.49**

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Sizzling Fajitas

Your choice of grilled steak, juicy chicken, or a combo of both that sizzles like the Southwest sun. Served with Southwest rice, sour cream, pico de gallo, caramelized onions, green peppers, and Jack-cheddar cheese. *Steak, Chicken or Combo **\$1**

Sizzling Steak Fajita



CHICKEN



MARGHERITA CHICKEN

A tender grilled chicken breast with a tangy balsamic glaze layered with melted mozzarella and Parmesan, and topped with fresh bruschetta. Served with garlic mashed potatoes and seasonal vegetables. **\$10.29**

FIESTA LIME CHICKEN®

A little zest, a little Southwest. Grilled chicken done fiesta-style with a zesty lime sauce. Then we top it with Jack-cheddar and Mexi-ranch, and serve it up with crisp tortilla strips, seasoned rice and fresh pico de gallo. **\$10.29**

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CHICKEN TENDERS PLAT

Tender, juicy, breaded and downright delicious. A little mustard makes it even better. Served with fries. **\$9.69** Smaller portioned basket served with fries. **\$8.99**

GARLIC HERB CHICKEN

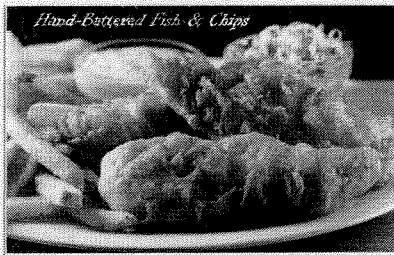
Seasoned grilled chicken breast served in a garlic herb sauce. Paired with steamed herb potatoes and seasonal vegetables. **\$9.29**

NEW

Grilled Dijon Chicken & Portobello. Marinated chicken breast grilled and topped with Dijon, peppers, onions, Portobello mushrooms, Dijon cheddar cheese. Served with steamed herb potatoes and seasonal vegetables. **\$9.49**



SEAFOOD

**HAND-BATTERED FISH & CHIPS**

Cold-water whitefish fillets, hand-dipped in a light batter and golden fried. Served with fries, cole slaw and tartar sauce. **\$9.99**

**NEW! GRILLED SHRIMP & ISLAND RICE**

Seasoned, grilled shrimp skewers on citrus island rice with pineapple. Served with seasonal vegetables. **\$10.79**

GARLIC HERB SALMO
Grilled salmon topped with garlic herb butter, almond rice pilaf and seasonal vegetable

CAJUN LIME TILAPIA

A grilled Cajun-seasoned tilapia fillet topped with black bean & corn salsa. Served on a bed of seasonal vegetables. **\$9**

DOUBLE CRUNCH SHRI

A heaping platter of succulent shrimp coated in breaded crumbs and fried to perfection. Served with slaw and cocktail sauce. **\$10.99**

PASTA & BOWLS

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NEW! SPICY SHRIMP DIAVOLO

A spicy tomato-basil Diavolo sauce with chili-seasoned shrimp tossed with diced vegetables. Served over a warm bed of whole wheat penne pasta and topped with shredded Parmesan. **\$9.99**

THREE-CHEESE CHICKEN PENNE

Mozzarella, provolone and Parmesan cheeses top off a rich mix of penne pasta, grilled chicken, bruschetta, fresh basil and Alfredo sauce. Served with toasted side bread. **\$10.79**

CRISPY ORANGE CHICKEN BOWL

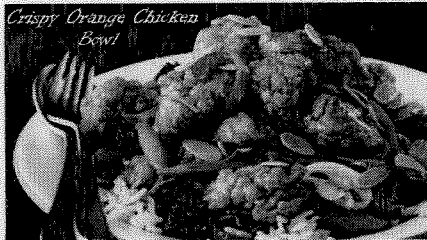
Breaded chicken covered in a spicy-sweet orange glaze and served over almond rice pilaf and a tasty mix of mushrooms, broccoli, red peppers, sugar snap peas and shredded carrots. Topped with toasted almonds and crispy noodles. **\$11.29**

**SHRIMP FETTUCCHINI ALFREDO**

Plump, juicy shrimp rest on a bed of pasta topped with broccoli, creamy garlic Alfredo sauce, and shrimp. Served with toasted side bread. **\$1**

CHICKEN BROCCOLI PASTA ALFREDO

Your choice of juicy grilled or blackened chicken on a bed of fettuccini tossed with fresh broccoli and Alfredo sauce. Topped with Parmesan, and served with bread. **\$10.99**



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REALBURGERS™

FROM ACROSS AMERICA

Southwest Jalapeno Burger**NEW! SOUTHWEST JALAPENO BURGER**

This burger is topped with pepper-Jack cheese, candied jalapenos, chipotle mayo, and served on a toasted bun. **\$8.29**

NEW! COWBOY BURGER

Topped with crispy onion strings, melted white cheddar cheese, and Applewood smoked bacon. Served on a toasted bun with Southern BBQ sauce, lettuce, tomato, onion, and pickles. **\$8.59**

NEW! PHILLY BURGER

This burger is piled high with grilled onions, sautéed peppers & mushrooms, and smothered in creamy cheese sauce and aged white cheddar. Served on a toasted hoagie roll. **\$8.29**

FIRE PIT BACON BURG

Piled with pepper-Jack cheese and slices of fire-smoked bacon and served on a toasted bun with ketchup, spread, lettuce, tomato, pickles and onion. **\$8.29**

STEAKHOUSE BURGER W/ A.1. SAUCE

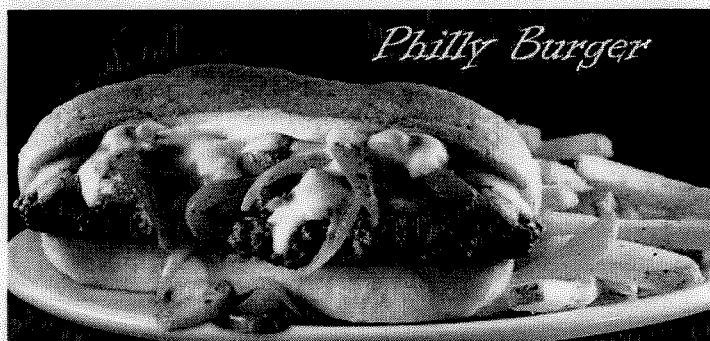
This burger is topped with cracked pepper, onion strings, melted Jack cheese and mayo. Served with lettuce, tomato, and onion. **\$8.29**

BACON CHEDDAR CHEESE

Cheddar cheese and crispy Applewood smoked bacon on a thick 'n hearty burger on a toasted bakery roll. Served with lettuce, tomato, pickles and onion. **\$8.29**

Cheeseburger **\$7.49** Hamburger **\$7.49**

QUESADILLA BURGER



A juicy burger with our signature Mexi-ranch de gallo and shredded lettuce. Served in a pepper-Jack and cheddar quesadilla (contains

*All burgers, sliders, and Sandwiches (except Italian Chicken & Portobello) include fries. Add chili & cheese to your fries for \$
onion rings for \$.99*

Our burgers are eight ounces of 100% USDA-inspected Ground Beef. Each burger is grilled to medium-well and garnished with shredded lettuce, tomato and onion with pickles on a toasted sesame seed bun. Mayo available upon request.
Substitute a 100% ground turkey burger on any burger.

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SLIDERS



FRENCH DIP SLIDERS

Three toasted mini buns piled with thinly sliced roast beef with Swiss Cheese. Dip, dunk and drench 'em with at
\$7.99

CHEESEBURGER SLIDERS

Three juicy burgers topped with American cheese, grilled onions and signature burger sauce on toasted mini buns. Add Applewood smoked bacon for an extra **\$.50**

BBQ PULLED PORK SLIDERS

Three toasted mini buns stuffed with smoked pulled pork tossed in a tangy spicy Southern BBQ sauce and served with chips. **\$7.99**

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UNDER 550 MENU

UNBELIEVABLY GREAT TASTING UNDER 550 CALORIES



NEW! GRILLED SHRIMP & ISLAND RICE

Seasoned, grilled shrimp skewers on citrus island rice with pineapple. Served with seasonal vegetables. **\$10.79**

NEW! SPICY SHRIMP DIAVOLO

A spicy tomato-basil Diavolo sauce with chili-seasoned shrimp tossed with diced vegetables. served over a warm bed of whole wheat penne pasta with shredded Parmesan. **\$10.79**

NEW! ASIAGO PEPPERCORN STEAK

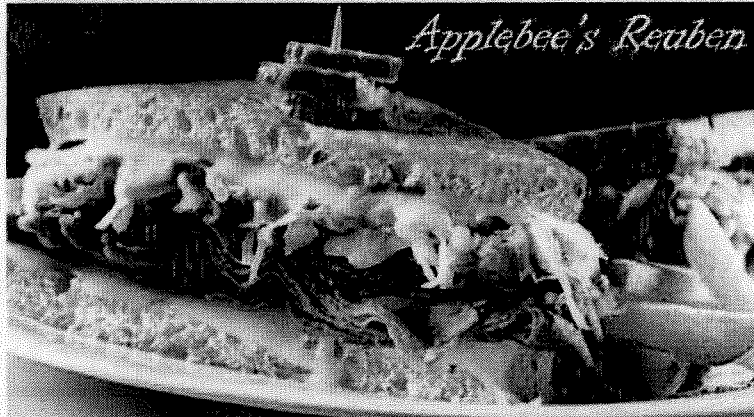
Our classic 7 oz. sirloin, grilled and topped with cracked peppercorns and melted Asiago cheese. Served with steamed herb potatoes and seasonal vegetables. **\$10.79**

NEW! GRILLED DIJON CHICKEN & PORTOBELLO'S

Marinated chicken breast grilled and topped with roasted red peppers, onions, Portobello mushrooms, Dijon sauce, and aged cheddar cheese. Served with steamed herb potatoes and seasonal vegetables. **\$10.79**

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SANDWICHES

**APPLEBEE'S® REUBEN**

The deli classic with thin-sliced corn beef brisket piled high and topped with sauerkraut and Russian dressing between slices of melted Swiss cheese on rye with pickles. **\$8.99**

HAND-BATTERED FISH SANDWICH

Our hand-battered fish fillet, golden fried and placed on a toasted bakery bun with tartar sauce and lettuce. **\$6.99**

CALIFORNIA TURKEY CLUB

Slices of roasted turkey piled high on toasted bread and topped with Jack cheese, lettuce, sliced tomatoes, Applewood smoked bacon and creamy avocado-ranch. **\$8.29**

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ITALIAN CHICKEN AND PORTOBELLO

Grilled, marinated chicken breast topped with Portobello mushrooms, a slice of tomato, and marinara sauce. Served on a wheat bun with fruit. **\$7.99**

ORIENTAL CHICKEN ROLL

Golden fried chicken, crisp Asian greens tossed in our Oriental teriyaki sauce and large flour tortilla. **\$7.99**

CHICKEN FAJITA ROLLUP

Smokey chipotle chicken rolled in a flour tortilla with melted Monterey Jack and cheddar cheese, lettuce and pico de gallo. Served with Mexican sauce. **\$7.99**

***KNIFE & FORK GRILLED SIRLOIN**

A grilled hoagie covered in sizzling slices of sirloin steak, heaps of sautéed onions, sliced lettuce and creamy balsamic mayo topped with cheddar cheese. Served with au jus for dipping.

KNIFE & FORK CHICKEN CORDON ROUGE

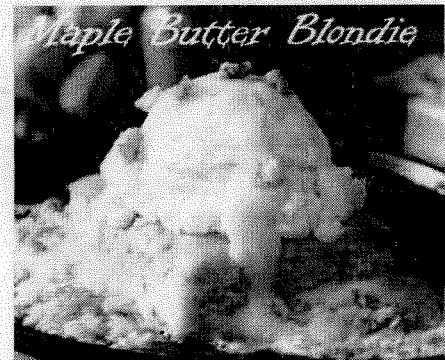
Grilled chicken topped with shaved Swiss cheese, creamy white cheese sauce, and bread crumbs, stacked on a grilled hoagie.

DESSERTS

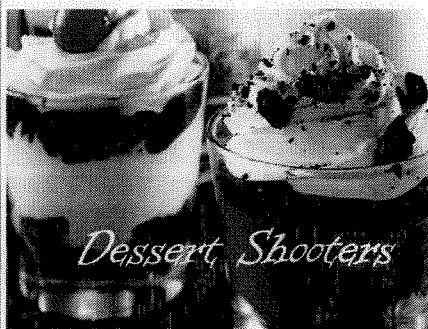
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**TRIPLE CHOCOLATE MELTDOWN®**

This rich and magnificently moist chocolate cake is topped with both dark and white chocolate. Its fudge-filled center will erupt upon first bite, richly rolling into vanilla ice cream and hot chocolate fudge. **\$5.49**

**MAPLE BUTTER BLONDIE**

Say hello to the eighth wonder of the world! Your blondie is baked with pecans with a scoop of ice cream and chopped walnuts. Served warm and covered at a rich, sizzling maple butter sauce. And you thought the Pyramids were great!

**DESSERT SHOOTERS - \$1.99 each****CHOCOLATE MOUSSE**

Decadent **OREO®** chunks, chocolate mousse, hot fudge and whipped cream make this a rich and creamy treat.

HOT FUDGE SUNDAE

Delicious hot fudge drizzled over vanilla ice cream, topped with whipped cream and a maraschino cherry. Every day should be sundae.

STRAWBERRY CHEESECAKE

Classic cheesecake, graham cracker crumbs, strawberry sauce and whipped cream make this one to savor.

CHOCOLATE CHIP COOKIE SUNDAE

A sundae we built for the whole table! We take a huge, warm chocolate chunk cookie, top it with vanilla ice cream, cover it all in hot mocha fudge, **OREO®** cookies and add whipped cream. You don't get any more decadent.

BLUE RIBBON BROWNIE

Super moist with hunks of dark chocolate, nuts and hot fudge. Served with two scoops of vanilla ice cream.

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***NOTICE:** Consuming raw or undercooked beef, poultry, lamb, pork, seafood, shellfish, eggs or milk may increase your risk of food borne illness you have certain medical conditions. Thoroughly cooking such foods reduces the risk of food borne illness. Items marked with an * may be cool except burger/burger patties. Consult your physician or public health official for further information.

To our guests with allergies: Please note that though we try, we cannot ensure our foods will be free from the ingredients that cause your allergic reactions. Please order with caution.



= Unbelievably Great Tasting & Under 550 Calories™



= Applebee's Signatures

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Menu pricing may vary slightly by location

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BRENTWOOD
KATSUYA
by STARCK

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Welcome to Katsuya!

Featuring the dynamic pairing of Master Sushi Chef Katsuya Uechi and design impresario Philippe Starck, Katsuya by Starck is truly a feast for the senses. With specialty cocktails, unique rolls and spectacular sushi and sashimi platters, Chef Uechi skillfully translates Japanese flavors to the American palate. His accolades, combined with the sleek setting and sbe's signature level of service, have made Katsuya one of OpenTable's "50 Hottest Restaurants in the U.S."

sbe

Hotels & Spa | Restaurants | Nightlife



STARTERS

Creamy Rock Shrimp

Crispy bite-size rock shrimp tossed in a creamy, spicy sauce. 17

Crab and Mozzarella Tempura

Chef Katsuya's twist on comfort food. Tempura with crab and mozzarella, served with a light sake soy sauce. 12

Crispy Soft-Shell Crab

Soft-shell crab lightly flash-fried, served with crispy spinach and a side of citrus ponzu. 12

Edamame

Served warm and tossed lightly with salt. Small 6 Large 10

Agedashi Tofu

8

Sautéed Shishito Peppers

8

Stuffed Eggplant

Albacore and almonds in a sweet miso glaze, served in a hollow eggplant. 11.50

Vegetable Tempura

Asparagus, onion, yam, shiitake mushroom and green bean. 11 *Add shrimp 5*

SOUPS & SALADS

Classic Miso Soup

A Japanese classic...green onion, tofu and seaweed. 4 *Add vegetable 1*

Crispy Chicken Salad

Asian salad mixed with rice noodles, wonton crisps and shredded chicken, served with a plum vinaigrette. 15

Mixed Green Salad

Ponzu and miso vinaigrette served on the side. 10

Mushroom Salad

Warm sautéed Japanese mushrooms served on a bed of butter lettuce. 10

Sashimi Salad

Chef's selection of assorted sashimi on a bed of mixed greens, tossed with ponzu. Great as a healthy start. 21

Cajun-Spiced Tuna Steak Salad

16

Tofu Salad

Crispy tofu over mixed greens with miso vinaigrette. 13

Nabeyaki Udon Soup

Succulent chicken, shrimp and egg marinated in a steamy broth with thick udon noodles. Japanese chicken soup for the soul! 15

The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase the risk of foodborne illness.

SPECIALTY STARTERS ~ KATSUYA SIGNATURES

Yellowtail Sashimi with Jalapeño

Fresh yellowtail, ponzu and jalapeño make for a guest favorite. Light and refreshing. 19

Seared Tuna With Japanese Salsa

Seared tuna sashimi served with fresh tomatoes, cilantro and avocado with a Japanese touch. 18

Baked Crab Hand Rolls

Baked snow crab lightly kissed with Chef's signature sauce, wrapped with rice in soy paper...one taste will leave you wanting more. 17

Crispy Rice with Spicy Tuna

Our most flavorful dish on the menu and the one Katsuya is most famous for...a can't-miss dish. 14

Halibut Usuzukuri

Halibut sashimi delicately sliced with a hint of spice and citrus. 16

Spicy Albacore Sashimi with Crispy Onion

A crunchy twist on albacore sashimi. 17

Katsuya Ceviche

A light and refreshing blend of sashimi and citrus ponzu. 17

Halibut-Wrapped Crab and Avocado

16

Kiwi Scallops

Jumbo scallops on top of sliced kiwi with yuzu vinaigrette. 16

Salmon Sashimi with Caviar

Salmon sashimi lightly rolled with Japanese onion chutney, topped with tasty caviar on a cucumber crisp. 20

Seared Albacore with Garlic Soy Lemon Butter

A rich, flavorful version of albacore sashimi that melts in your mouth. 16

Add truffles for an unmatched experience 20

For your convenience, 30% gratuity will be added for parties of 6 or more.

FROM THE HOT KITCHEN GREAT WAGYU BEEF & MORE

Wagyu Tobanyaki

A beef-lover's dream, served sizzling hot with wild mushrooms. 32

Chicken Teriyaki 16

Panko-Crusted Chicken

Wrapped around stir-fried vegetables. 17

Grilled Lamb Chops

Four delicious chops served with a ginger scallion pesto and Chef Katsuya's miso reduction. 28

JAPANESE PRIX FIXE

Includes miso soup, salad, rice and kobachi

Entrée

Your choice of teriyaki favorites: New York steak, chicken or salmon.

Dessert

Your choice of mochi ice cream or seasonal fruit.

25

FROM THE HOT KITCHEN SEAFOOD

Miso-Marinated Black Cod

A must-try dish! This Katsuya signature uses sweet miso and the special taste of baked black cod to deliver unparalleled flavor. 23

Stripped Baze

Our famous striped bass served as Szechuan-style fillets. Chef Katsuya's most dynamic dish! 25

Lobster Dynamite

A half lobster sautéed with mushrooms and tossed in Chef's creamy dynamite sauce, then baked to perfection. 23

Cajun-Style Halibut Cheeks

Served with asparagus. 19

Baked Salmon

With sansho caper sauce. 17

Shrimp Tobanyaki

Served with mushrooms and asparagus. 16

Almond-Crusted Scallops

Served with sea salt and lemon. 15.50

ROBATA

Vegetables

Onion 3
Corn 4
Pee Wee Potato 3
Zucchini 4
Eggplant 4
Asparagus 3
Maitake Mushroom 5
Artichoke 5
Avocado 5
Shiitake Mushroom 3
Tofu 4

Rice

Yaki Onigiri 3

Poultry

Chicken (*Salt or Tare*) 4
Negima 4
Teba 4
Tsukune 5
Tsukune Shrimp 5
Jidori Chicken Breast 8

Beef

Short Rib 7
Beef Asparagus 7
Suki Yaki Maki 10
Wagyu Skirt Steak 12
Prime New York Steak 12
Tenderloin Steak 16

Seafood

Scallop 5
Shrimp 6
Salmon (*Salt or Tare*) 8
Yellowtail Collar 14
King Crab Legs 18
Lobster (*Half*) 22

Bacon

Enoki Bacon 4
Tomato Bacon 4
Asparagus Bacon 4

OMAKASE

Katsuya's Tasting Menu

The best of the best signature dishes! All of the items that Chef Katsuya is famous for in one tasting menu. 75

Chef's Omakase

Chef Katsuya's choice menu featuring the freshest ingredients of the day. Sit back and let Chef do all of the work. MP

SUSHI & SASHIMI

Sashimi Sampler

Chef's best assorted tuna, yellowtail, salmon, halibut, scallop and hokki clam. 35

Sushi Sampler

Chef's best assorted tuna, albacore, yellowtail, salmon, halibut, shrimp, octopus, freshwater eel and egg, served with a California roll. 30

Sushi / Sashimi

Freshwater Eel 7

Sea Eel 7

Jumbo Clam 9/19

Albacore 6.50/15

Tuna 6.50/15

Yellowtail 6.50/16

Sweet Shrimp 8.50/15

Toro 10/24

Octopus 6/15

Salmon Egg 6/15

Crab 8

Bay Scallop 6

Sushi / Sashimi

Shrimp 6

Whitefish 6/15

Halibut 6/16

Egg 5

Smelt Egg 7

Seared Jumbo Scallop 6/15

Sea Urchin 9/17

Salmon 6/15

Squid 6/15

Kanpachi 8/17

Spanish Mackerel 7/16

Hokki Clam 5/13

SIDES

Rice 3

Cucumber Sunomono 6

Seaweed Sunomono 6

SUSHI ROLLS

Specialty Rolls

Rainbow Roll

Chef's best assorted sashimi and avocado on top of our traditional California roll. 18.50

Rock Shrimp Tempura Roll

Tossed in a creamy, spicy sauce over a spicy tuna roll. 16

Sunset Roll

Sweet freshwater eel, crunchy cucumber and avocado drizzled with sweet eel sauce make this a guest favorite. 16

SSC Roll

Sautéed shrimp with asparagus and mushrooms over a California roll. 17

BSC Roll

Baked scallops in dynamite sauce over a California roll. 15

Spider Roll

Soft-shell crab, cucumber, avocado and ponzu. 15

Special Katsuya Roll

Tuna, yellowtail, salmon, scallop, crab and avocado wrapped with rice, soy paper, and cucumber, served with wasabi ponzu on the side. 17

Baked Crab Roll 9

Baked Shrimp Roll 12.50

Shrimp Tempura Roll 12.50

Classic Rolls (hand/cut)

Spicy Tuna Roll 8/9

Spicy Yellowtail Roll 8/9

California Roll 7/8

California Roll with Smelt Egg 8/9

Shrimp Roll 7/8

Tuna Roll 6/7

Cucumber Roll 5/6

Vegetable Roll 7/8

Scallop Roll 7/8

Salmon Skin Roll 6/7

Yellowtail Roll 7/8

Blue Crab Roll 8/9

Substitute soy paper 1
Add avocado 2
Add fresh wasabi 5

Cafe Express

No such thing as
too much *Flavor*®



Blue Cheese & Bacon Burger	7.99	Angus Beef & Cheese Burger	7.49
☼ Mushroom & Spinach Turkey Burger	7.99	Fire Roasted Veggie Burger with Romesco Sauce	6.99

garnished with Red Leaf Lettuce, Roma Tomato & Red Onion on a Cracked Oat Wheat Bun

You may substitute a Beef, Turkey or Veggie Patty on any of our burgers

all burgers are served with french fries, sweet potato fries, chips or fresh fruit – your choice

• add bacon or half an avocado 1.00 • add cheddar, swiss or monterey jack .60 ☼ = Exceptional signature item

☼ superb sandwiches

☼ Rustica Chicken	7.99	☼ Creamy Chicken Salad	6.99
Sliced Grilled Chicken Breast with Roasted Tomatoes, Red Onions, Black Olive Tapenade, Spring Mix Lettuce, Basil Pinenut Pesto & Vinaigrette Served Open-faced on Ciabatta Bread		Diced Grilled Chicken, Basil & Celery, Garnished with Glazed Pecans, Red Leaf Lettuce & Roma Tomato on Ciabatta Bread	
Roast Beef with Swiss Cheese	7.99	Veggie with Hummus & Roasted Tomatoes	6.49
Lean Roast Beef with Swiss Cheese, Roasted Tomato Pesto, Red Leaf Lettuce & Roma Tomato on Toasted Garlic Ciabatta Bread		Fresh Leaf Spinach, Pickled Carrots & Onions, Roasted Tomatoes, Hummus & Fennel with Creamy Parmesan Dressing on Ciabatta Bread	
Grilled Chicken with Bacon & Swiss Cheese	7.99	☼ Bacon, Lettuce & Roma Tomato	5.99
Grilled Chicken Breast with Bacon & Swiss Cheese, Red Leaf Lettuce, Roma Tomato & Red Onion on a Cracked Oat Wheat Bun		Classic BLT with Thick Bacon on European Wheatberry Bread with Mayonnaise	
Classic Turkey Club	6.99	Roasted Turkey with Swiss Cheese	5.99
Triple Decker Turkey Sandwich with Iceberg Lettuce, Bacon, Monterey Jack Cheese & Roma Tomato on Toasted European Wheatberry Bread with Mayonnaise & Creamy Parmesan Dressing		Turkey, Swiss Cheese, Iceberg Lettuce & Roma Tomato on European Wheatberry Bread with Mayonnaise	
		Tuna Salad	5.99
		Tuna Salad with Basil & Celery, Iceberg Lettuce & Roma Tomato on European Wheatberry Bread with Mayonnaise	

all sandwiches are served with french fries, sweet potato fries, chips or fresh fruit – your choice

add bacon or half an avocado 1.00
add cheddar, swiss or monterey jack .60

☼ = Exceptional signature item

☼ grilled & roasted entrées

☼ Mediterranean Salmon	10.99	Southwestern Chicken Breast	7.99
Grilled Filet of Salmon on a Bed of French Green Beans Topped with Spicy Lemon Parsley Sauce & Roasted Artichoke Hearts, served with Charlie Bello Toasted Garlic Bread		Grilled Chicken Breast with Black Bean Sauce, Fresh Guacamole, Roasted Tomatoes, Melted Monterey Jack Cheese & Spicy Southwest Habanero Sauce with Crispy Tortilla Chips & Cilantro Sprigs	
Herb & Spice Roasted Half Chicken	9.39	Roasted Vegetable Tart & Spring Mix Side Salad	7.49
Oven Roasted Half Chicken with Spices & Herbs in its own juices with Garlic Mashed Potatoes & One Vegetable		A Made from Scratch Pastry Shell Filled with Roasted Artichoke Hearts, Tomatoes, Spinach & Goat Cheese with Basil Pinenut Pesto Sauce & Spring Mix Side Salad	
☼ Spanish Chicken Romesco	7.99	Grilled Chicken Breast & Vegetable	7.49
Grilled Chicken Breast Topped with Rosemary Garlic Butter & Spanish-style Romesco Sauce, a Flavorful Blend of Roasted Peppers & Smoked Almonds, paired with Garlic Mashed Potatoes & Sautéed Spinach		Grilled Chicken Breast Drizzled with Basil Pinenut Pesto Sauce & One Vegetable	

☼ = Exceptional signature item

Crisp Romaine & Spring Mix Lettuce Topped with Fresh Shrimp & Avocado, Spicy Chipotle Salsa, Crumbled Bacon, Jicama & Grape Tomatoes with Honey Mustard Dressing

Grilled Chicken Caesar

Fresh Romaine Lettuce, Sliced Grilled Chicken Drizzled with Basil Pinenut Pesto & Homemade Croutons with Caesar Dressing

Signature Triple Deli

Creamy Chicken Salad, Tuna Salad & Pasta Pesto on a Bed of Romaine & Spring Mix Lettuce with Pinenuts, Kalamata Olives, Grape Tomatoes & Glazed Pecans with Creamy Parmesan Dressing

Grilled Chicken

Fresh Romaine & Spring Mix Lettuce with Sliced Grilled Chicken, Grape Tomatoes, Glazed Pecans, Crumbled Bacon & Homemade Croutons with Creamy Parmesan Dressing

Grilled Chicken & Pasta Pesto Deli

Grilled Chicken & Pasta Pesto on a Bed of Fresh Romaine & Spring Mix Lettuce with Pinenuts, Kalamata Olives & Grape Tomatoes with Vinaigrette Dressing

Smoked Turkey Cobb

Fresh Romaine, Iceberg & Spring Mix Lettuce with half an Avocado, Grape Tomatoes, Crisp Bacon, Crumbled Blue Cheese, Chopped Eggs & Homemade Croutons with Vinaigrette Dressing

☞ = Exceptional signature item

our salads are topped with freshly grated parmesan cheese (excluding the classic greek)

Seasonal Fresh Fruit & Toasted Pistachios with a Natural Vanilla Yogurt & Homemade Carrot & Raisin Muffin

Veggie Chef

Romaine & Spring Mix Lettuce with half an Avocado, Toasted Pistachios, Fennel, Grape Tomatoes, Jicama, Homemade Croutons, Pickled Carrots & Onions with Creamy Parmesan Dressing

Classic Greek

Fresh Romaine & Iceberg Lettuce with Crumbled Feta Cheese, Kalamata Olives, Grape Tomatoes, Cucumbers, Homemade Croutons, Pickled Carrots & Red Onions with Zesty Lemon Olive Oil Dressing

Spinach & Penne Pasta

Fresh Spinach with Penne Pasta, Red New Potatoes, Diced Celery & Carrots, Roasted Tomatoes, Kalamata Olives, Crumbled Bacon & Homemade Croutons with Lemon Olive Oil Dressing

Caesar

Fresh Romaine Lettuce Topped with Homemade Croutons & Freshly Grated Parmesan Cheese

All dressings are made from scratch in our kitchen daily:

Honey Mustard, Ranch, Caesar, Zesty Lemon Olive Oil, Blue Cheese, Vinaigrette, Creamy Parmesan

add sliced grilled chicken 2.49



made from scratch soups

Homemade Vegetarian Black Bean

12 oz. bowl - Black Beans Slowly Cooked & Infused with Roasted Tomatoes & Smoked Chiles, Garnished with Crispy Tortilla Chips, Cilantro & Sour Cream

Homemade Chicken

12 oz. bowl - Roasted Chicken, Tiny Pearl Pasta & Vegetables

☞ = Exceptional signature item

Homemade Creamy New Potato

12 oz. bowl - Fresh Hearty Chunks of New Potatoes, Diced Carrots, Onions & Celery in a Rich, Creamy Base, Topped with Green Onions, Crumbled Bacon & Cheddar Cheese

Homemade Southwest Chili

12 oz. bowl - A Masterpiece! Ground Turkey, Fresh Roma Tomatoes, Onions, Kidney Beans, Roasted Corn, Serrano Chilis, Topped with Cheddar Cheese & Onion

perfect pastas

Pasta Capri

Linguine Pasta with Shrimp & Sautéed Spinach with Creamy Roasted Tomato Sauce

Grilled Chicken Breast & Side of Linguine

Grilled Chicken Breast Drizzled with Basil Pinenut Pesto, a Side of Linguine & Choice of Sauce

Linguine & Cup of Soup or Side Salad

Bowl of Linguine & Choice of Sauce with a Caesar or Spring Mix Side Salad or Cup of Soup & a Slice of Toasted Garlic Bread

Pasta Amore

Penne Pasta Infused with Roasted Artichoke Hearts, Black Olive Tapenade, Roasted Tomatoes & Garlic Drizzled with Basil Pinenut Pesto

Pasta Marinara

Penne Pasta, Sautéed Spinach & Mushrooms with Marinara Sauce

Pasta Bolognese

Penne Pasta, Sautéed Spinach & Mushrooms with Turkey Bolognese Sauce

Homemade Sauces: Creamy Four Cheese, Marinara, Turkey Bolognese, Basil Pinenut Pesto & Creamy Roasted Tomato
add shrimp 3.60 • add sliced grilled chicken 2.49

all of our pastas are topped with freshly grated parmesan cheese

☞ = Exceptional signature item

APPETIZERS

Calamari

With marinara sauce or our spicy Italian pepper and lemon butter sauce
Small 7.7 / Regular 9.7

Cozze in Bianco

Steamed mussels in white wine, basil, lemon butter Small 9 / Regular 11.9

Mozzarella Marinara

Hand-breaded and lightly fried
Small 7 / Regular 9.5

Bruschette**

With the Chef's fresh toppings of the day 8.5

Shrimp Scampi

Garlic, white wine and lemon butter 10.7

Zucchini Fritte

Lightly battered and fried, with roasted garlic aioli Small 6.5 / Regular 9

Crab Cakes

Two cakes made with jumbo lump crabmeat, with our roasted red bell pepper sauce 10.7

Caprese Salad**

Layers of mozzarella and tomato topped with fresh basil and served with homemade pesto dip 7

Antipasti Plate

Our Calamari, Bruschette** and Mozzarella Marinara 11.7

WOOD-FIRED FLATBREADS

Served hot from our wood-burning oven, our crispy flatbreads are perfect for sharing.

Bacon & Caramelized Onion

Slow-cooked caramelized onions, crispy bacon and mozzarella 7

Spinach & Goat Cheese

Sautéed spinach and creamy goat cheese 7

CUCINA CASUALE

Casual Dining, Italian Style

Add a cup of our homemade soup or a side salad for 2.5. Salads may be made with our light balsamic dressing.

SOUPS & SALADS

Homemade Soups

Soup of the Day, Minestrone or Mama Mandola's Sicilian Chicken Soup Cup 4 / Bowl 6

Side Salads

House, Italian or Caesar 5
Add 1.5 for crumbled blue cheese

Soup & Salad

A cup of our homemade Minestrone soup served with a side Italian salad with light balsamic dressing 8

Carrabba's Caesar Salad

Wood-grilled chicken or shrimp in our own caesar dressing 11.5 / 13.2

Italian Cobb Salad

Wood-grilled chicken, bacon, tomatoes, egg and blue cheese in vinaigrette 11.5
Substitute shrimp 2 / sirloin* 2.5 / salmon* 3.5

Tuscan Strawberry Salad (Seasonal)

Romaine and mixed greens, fresh strawberries, toasted pine nuts, red onion, grape tomatoes and crumbled blue cheese tossed in our strawberry vinaigrette 10
With chicken 3 / With salmon* 6.5
With shrimp 5 / With sirloin* 5.5

PANINI

Served with your choice of our housemade chips or tomato cucumber salad. Prefer the vegetable of the day or garlic mashed potatoes instead? Add 1.

Caprese**

Whole milk mozzarella, roma tomatoes and fresh basil on baked focaccia topped with pesto 8
With chicken 2

Steak*

Wood-grilled sliced sirloin topped with fontina cheese, mushrooms, prosciutto and our Lombardo Marsala wine sauce on baked focaccia 12

Chicken Parmesan

Coated with our Italian breadcrumbs, sautéed and topped with pomodoro and mozzarella, served on baked focaccia 10

WOOD-FIRED PIZZA

Choose from Italian sausage, pepperoni, meatballs, kalamata olives, mushrooms, sweet peppers, onions, tomatoes, sundried tomatoes, fresh milk mozzarella 2 toppings 10 / 3 toppings 11.2

Served with a cup of our homemade soup or a side salad, and your choice of the vegetable of the day, garlic mashed potatoes or cavatappi amatriciana. You may substitute fettuccine alfredo for your side for an additional 1.5.

MARSALA

Topped with mushrooms, prosciutto and our Lombardo Marsala wine sauce

Chicken

Small 15.5 / Regular 17.5

Sirloin*

Small 16.9 / Regular 18.9

Pork Chops*

Small 16 / Regular 18

Veal*

Small 15.9 / Regular 17.9

CLASSICS & COMBINATIONS

"The Johnny"

Sirloin Marsala* and Chicken Bryan 19.6

Italian Classics

Chicken Parmesan and Lasagne 16.5

Chicken Trio

Bryan, Marsala and Rosa Maria 19.5

Chicken Parmesan

Coated with our Italian breadcrumbs, sautéed and topped with pomodoro and mozzarella
Small 15.5 / Regular 17.5

Veal Piccata*

Sautéed, topped with lemon butter sauce
Small 15.9 / Regular 17.9

WOOD-BURNING GRILL

Chicken Bryan

Topped with goat cheese, sundried tomatoes and a basil lemon butter sauce
Small 15.5 / Regular 17.5

Spiedino Di Mare

Shrimp or sea scallops coated with Italian breadcrumbs, grilled and topped with lemon butter sauce
Shrimp 17.5 / Shrimp & Scallops 18.5

Grilled Salmon*

Topped with tomato basil vinaigrette
Small 16.5 / Regular 18.5

Tilapia Nocciola*

Lightly breaded with hazelnuts, topped with roma tomatoes and basil lemon butter sauce 15.5

Pollo Rosa Maria

Stuffed with fontina and prosciutto, topped with mushrooms and a basil lemon butter sauce
Small 15.5 / Regular 17.5

The following are served with the vegetable of the day and garlic mashed potatoes.

Grilled Chicken

Basted with olive oil and herbs
Small 13 / Regular 15

Filet Fiorentina*

9 oz. USDA Choice center-cut tenderloin 23.5

Filet Marsala* or Filet Bryan*, add 2
Filet Spiedino* or Filet Scampi*, add 4

All pasta dishes are served with a cup of our homemade soup or a side salad.

STUFFED PASTA

Lasagne

Fresh lasagne pasta layered with our housemade pomodoro, bolognese meat sauce and Italian cheeses. Just like mama used to make 14

Seafood Cannelloni

Lobster, shrimp and scallops, blended with roasted garlic and chives, topped with a light tomato cream sauce and crabmeat 15.5

Mezzaluna

Half moon ravioli with chicken, ricotta and spinach in tomato cream sauce 13.5

Manicotti

Rolled pasta with four cheeses, baked with pomodoro sauce and mozzarella 13.5

Chicken & Spinach Cannelloni

Chicken, spinach, garlic, fresh herbs, fontina and romano cheese, topped with pomodoro and cream sauce 13.5

Lobster Ravioli

Ravioli with tender Maine lobster in a white wine cream sauce 17.7

SIGNATURE PASTA

Any signature pasta may also be made with whole grain spaghetti.

Tag Pic Pac

Tagliarini in our Picchi Pacchii sauce with crushed tomatoes, garlic, olive oil and basil 10
With chicken 3 / With shrimp 5

Spaghetti

Topped with pomodoro sauce 10
With meatballs, meat sauce or Italian sausage 3

Linguine Pescatore

Shrimp, sea scallops and mussels tossed with linguine in a spicy marinara sauce 16.7

Penne Franco

Mushrooms, sundried tomatoes, artichoke hearts and black olives, in garlic and oil with ricotta salata cheese 11
With chicken 3 / With shrimp 5

Pasta Sostanza

Tagliarini with sautéed mushrooms, artichoke hearts and spinach in tomato basil sauce topped with seasoned breadcrumbs 11
With chicken 3 / With shrimp 5

Pasta Weesie

Fettuccine alfredo with shrimp sautéed in a garlic, lemon butter, white wine sauce with sautéed mushrooms and scallions 15.7

Pasta Carrabba

Fettuccine alfredo with grilled chicken, sautéed mushrooms and peas 13.9

* Carrabba's Favorites

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Item may contain nuts.